

HORS D'OEUVRES

POIRE ET FROMAGE ^{GF}	<i>bibb lettuce, roquefort, pears, walnuts, champagne vinaigrette</i>	15
SALADE JARDIN ^V ^{GF}	<i>farm greens, seasonal vegetables, tarragon vinaigrette</i>	10
PÂTÉ DE CAMPAGNE ^{GF}	<i>country pâté, cornichons, mustard, rustic bread</i>	19
FOIE GRAS TERRINE ^{GF}	<i>duck foie gras, summer compote, toasted brioche</i>	24
SOUPE AUX OIGNONS	<i>onions, oxtail broth, gruyère cheese toast</i>	18
ESCARGOTS "PERSILLADE" ^{GF}	<i>garlic-herb butter, rustic bread</i>	16
MOULES À LA PROVENÇALE ^{GF}	<i>P.E.I. mussels, garlic, thyme, basil, tomato concassé, grilled rustic bread</i>	19

TARTES

TARTE MÈMÈRE ^V	<i>tomato confit, mozzarella, basil</i>	17
TARTE FLAMBÉE	<i>Alsatian style tarte, crème fraîche, bacon, onions, parsley</i>	18
TARTE PARISIENNE	<i>foie gras, red shallot confiture, taleggio, pear slices, baby arugula</i>	24

GRANDE SALADES

SALADE NIÇOISE ^{GF}	<i>seared tuna, haricots vert, niçoise olives, tomato, egg, pickled onion, fingerlings, white anchovy, champagne vinaigrette</i>	26
SALADE CHINOISE ^V ^{GF}	<i>napa cabbage, red cabbage, oranges, water chestnuts, cashews, edamame, cilantro, mint, wontons, black sesame vinaigrette (add avocado \$4 / chicken \$6 / salmon \$8 / tuna \$9)</i>	22

ENTRÉES & SANDWICHES

SHORT RIB RAGU	<i>rigatoni, san marzano tomato, parmesan reggiano</i>	38
STEAK FRITES ^{GF}	<i>8 oz cedar river hanger steak, pomme frites, sauce de maison</i>	36
SAUMON GRILLÉ ^{GF}	<i>farm greens, tarragon vinaigrette, lemon</i>	32
LE GRANDE BURGER ^{GF}	<i>lettuce, pickle, onion, 'grand mac sauce', gruyère, pomme frites</i>	23
CROQUE MONSIEUR	<i>parisienne ham, gruyère, mustard, mesclun greens</i>	16
PAN BAGNAT	<i>tuna, olives, tomato, egg, onion, mesclun greens</i>	17
CAMEMBERT & CHICKEN	<i>onions, apple, mesclun greens</i>	16
OMELETTE ^{GF}	<i>gruyère, mushrooms, mesclun greens</i>	15
OMELETTE ^{GF}	<i>smoked salmon, crème fraîche, chives, mesclun greens</i>	18

DESSERTS

KOUGIN AMANN AUX POMMES	<i>warm toasted butter pastry, summer compote, ice cream</i>	13
TAHITIAN VANILLA CRÈME BRÛLÉE ^{GF}	<i>vanilla custard, caramelized sugar, strawberries</i>	13
VALRHONA CHOCOLAT POT DE CRÈME ^{GF}	<i>salted caramel, brandied cherries</i>	13
MACARONS ASSORTIS	<i>ten assorted macarons</i>	20

^V - Vegetarian

^{GF} - Gluten Free (may require minor modifications)

Bread Served Upon Request

COCKTAILS

SIGNATURE

APEROL SPRITZ <i>aperol, prosecco, orange bitters</i>	13
MEMERE 75 <i>gin, elderflower, prosecco</i>	14
THE ACCOUNTANT (AKA THE PORN STAR) <i>house-infused vanilla vodka, passion fruit liqueur, passion fruit puree, lime juice, side of prosecco</i>	16
FRENCH MARTINI <i>vodka, creme de mure, pineapple juice, raspberry foam</i>	16
AND JUST LIKE THAT... <i>vodka, triple sec, ancho Reyes, cranberry juice, lime juice</i>	15
PINK SUMMER CRUSH <i>vodka, watermelon, lemon juice, simple syrup, mint</i>	14
HABANERO MARGARITA <i>habanero infused tequila, triple sec, lime juice</i>	15
SMOKING DAIQUIRI <i>mezcal, pamplemousse, grapefruit juice</i>	15
AVION EN PAPIER <i>bourbon, aperol, amaro, lemon</i>	16

FROZEN

NEGRONI <i>gin, campari, sweet vermouth</i>	14
FROSE <i>rosé, vodka</i>	14

LO-PROOF

PURPLE RAIN <i>soju, lychee calipico, lychee puree, butterfly pea flower</i>	13
LA VIE EN ROSE <i>pavan, hibiscus-cascara, prosecco</i>	13

MOCKTAIL

OLIVER'S CHUG JUG <i>ginger-lime syrup, butterfly pea flower, soda</i>	6
CASCARA, CASCARA <i>hibiscus-cascara</i>	6

WINE BY THE GLASS*

*Also Available By The Bottle

GLS / BTL

MÉTHODE CHAMPENOISE

PROSECCO Lamberti Extra Dry <i>DOC NV, Veneto</i>	12/44
CREMANT ROSÉ Gerard Bertrand <i>AN 825 Brut 2020, Limoux</i>	15/58
CHAMPAGNE Piper Heidsieck <i>Cuvée 1785 NV, Reims</i>	18/88

BLANC

PINOT GRIS Underwood <i>NV, Oregon</i>	375ml Can 15
PINOT GRIGIO Tiamo 2020, Veneto.....	11
MUSCADET Domaine Bel Air <i>Sevre et Maine 2021, Loire Valley</i>	11/52
SAUVIGNON BLANC Château Gillet 2022, Bordeaux.....	12/54
SANCERRE Domaine Des Vieux Pruniers 2022, Loire Valley.....	18/72
RIESLING Hexamer <i>Quarzit 2021, Nahe</i>	13/56
GENTIL Hugel 2022, Alsace.....	12/54
VIOGNIER Laurent Miquel <i>Solas IGP 2020, Pays d'Oc</i>	12/54
POUILLY FUISSE J.J. Vincent <i>Marie Antoinette 2020, Pouilly Fuisse</i>	17/66
CHARDONNAY Landmark Vineyards <i>Overlook 2019, California</i>	16/66

ROSÉ

CABERNET FRANC Hosmer 2022, Cayuga Lake.....	12/54
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ROUGE

BEAUJOLAIS Stéphane-Aviron <i>Villages 2019, Beaujolais</i>	13/56
PINOT NOIR Underwood <i>NV, Oregon</i>	375ml Can 15
PINOT NOIR L'Umami 2021, Willamette Valley.....	13/56
SAINT-ÉMILION Château Milon <i>Caprice 2020, Saint-Émilion</i>	15/72
GRAVES Château de Landiras 2018, Bordeaux.....	12/54
MALBEC Famille des Causses 2020, Cahors.....	12/54
CÔTES-DU-RHÔNE Jean Louis <i>Grand Reserve, 2019 Rhone</i>	12/54
BORDEAUX SUPÉRIEUR Château Croix-Mouton 2018, Lugon-Gironde.....	15/66
CABERNET FRANC Bonnaventure <i>Chinon 2019, Loire Valley</i>	16/72
CABERNET SAUVIGNON Saveurs du Temps 2020, Pays d'Oc.....	12/54
CABERNET SAUVIGNON Routestock <i>Route 29 2020, Napa Valley</i>	16/72

SPECIALTY

BARREL-AGED COCKTAIL

ask your server
18

LARGE FORMAT

SEASONAL- 38
Rose Sangria
2-4 Servings

CANNED BEVERAGES

COLD BREW - 6
*chocolate,
bourbon, maple*

CASCARA - 5
*hibiscus, rainier
cherry, lime*